

# the unruly lunch menu

<b>unruly sourdough focaccia</b>	<i>anchovy butter (v*/df*)</i>	4
<b>arancino</b>	<i>'nduja &amp; taleggio</i>	4 each
<b>mersea oysters</b>		
	<b>natural</b> <i>(gf*/df*)</i>	4.5 each 25 half dozen
	<b>fried</b> <i>'nduja xo sauce, chilli (df*)</i>	5 each 29 half dozen
	<b>pickled</b> <i>smoked cucumber, n25 caviar (gf*/df*)</i>	6.5 each 38 half dozen
	<b>grilled</b> <i>gremolata, seaweed (gf*/df*)</i>	5 each 29 half dozen
	<b>unruly quattro</b> <i>1 of each (df*)</i>	19

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**rabbit terrine** *crispy chicken skin, grape, brown butter brioche*

**beetroot salad** *walnut, sheep's milk (gf\*/df\*/v\*)*

**raviolo** *prawn, chilli, lime*

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**scallop crudo** *gentleman's relish, black olive, caperberry, anchovy (gf\*/df\*)*  
*(optional additional course £13.5)*

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**venison bolognese** *pappardelle, gremolata, aged parmesan (df\*)*

**mushroom risotto** *raedwald cheese, black garlic (v\*/gf\*)*

**pearl barley orzotto** *mussel, agretti, prosciutto velouté*

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**panna cotta** *madagascan vanilla, rhubarb, brodo (gf\*/v\*)*

**tosier chocolate cremosa** *frangelico, hazelnut ice cream (v\*/gf\*)*

**the unruly affogato** *espresso ice cream, mascarpone, amaretto (gf\*/v\*)*

*\*please inform us of any allergies: (gf)(df)(v) gluten free/ dairy free/ vegetarian are often adaptations of our dishes (and may well differ to the original description)*

**£35 for three courses**